

# ABSTRACT

Edible films incorporating carrageenan in conjunction with Konjac and/or Gellan gums have been prepared as substitutes for edible collagen film currently used in meat processing. Compositions according to the present invention overcome the inherent thermoreversibility of carrageenan gel and do not disintegrate from exposure to hot or boiling water. The film can readily be processed to form casing, bags or other packaging useful in the food industry.

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